



SPECIFICATION



IQF SOUR CHERRIES

Document : S-GREE.245E

Version : 09

Date : 19/01/2023

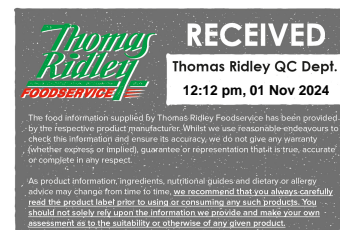
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1. Company

N.V. d'Arta
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BELGIUM
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2. Specification of the product

- GMO-free
- Remnants of pesticides: following the EU (Belgian) law
(cf. www.fytoweb.fgov.be)
- Free from additives
- Heavy metals: following the EU (Belgian) law
- IQF sourcherries
 - . *Step 1:* the sourcherries are cleaned and destoned
 - . *Step 2:* the sourcherries are individually quick frozen (IQF) until they reach a temperature lower than minus 20 degrees Celsius (-20°C)
 - . *Defects:* (on 1 kg sample)
 - * Deformed fruits : 5%
 - * Stone or stone fragment > 2mm : 0-1 pcs
 - * Diameter < 18mm: 5%
 - * Lightish fruits: 4%
 - * Patches, mistakes on surface: 2%
 - * Damaged fruits: 1%
 - * Juiceloss (sample kept at room temperature, during 2 hours minimum): 10%



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* Overripped, oxidized, discoloured on the place of the stone:

5%

* Rotten, black spotted, mould fruits: 1 pcs

- Nutritional information (gramme / per 100 grammes):

. Energy:	233 kJ – 55 kcal
. Fat:	0.0
.Of which saturates:	0.0
. Carbohydrate:	13.0
. Of which sugars:	13.0
. Protein:	0.0
. Salt:	0.0

- Countries of origin: Serbia, Poland

3. Bacteriological norms

- T.V.C.: $10^5 / g$
 - Coliforms: $10^3 / g$
 - E. Coli: $10^2 / g$
 - Moulds and yeasts: $5 \times 10^4 / g$
 - Salmonella: absent / 25 g
 - Listeria: $10^2 / g$
-

4. Product dimensions

diameter: 18+ mm



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5. Packaging process

- E-code ("e"): in accordance with the regulations
- Optical sorting
- Metal detection:
 - . A metal detector on every packaging line
 - . Every packaging line is checked at least once every two hours by the lab
 - . Sensitivity:
 - 2.0 mm Fe
 - 3.0 mm Stainless Steel
 - 3.0 mm Non-Fe

6. Packaging



1. 5x1kg

- Film:

Material: Polyethylene

Length: 330 mm

Thickness: 50 µm

Weight: 7,09 g

Net weight: 1 kg

EAN-code: 5 413408 111639

- Case:

Color: brown

Weight of the case: 184 g

Dimensions: 330x240x120 mm

EAN-code: 5 413408 518070

- Palletization: 13x10 cases = 650 kg / pallet (netto) (= EURO PALLET)
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7. Storage and expiry date

- Expiry date (when all the guidelines as mentioned below are followed):
30 months after packaging (see packaging).
 - Production code : L x yyy z ww D
 - x = last number of the year in which the product has been packed
 - yyy = day on which the product has been packed (e.g. 1 januari = 001)
 - z = shift (A, B of C)
 - ww = packaging line (01, 02, 03, 04, 05,...)
 - Storage temperature (factory freezer): max -20 °C
 - Transport: loading temperature: max. -18 °C
transport temperature: max. -20 °C
 - Storage temperature in distribution: max. -18 °C
-

8.Storage and preparation by the consumer

- *Storage:*
 - . Refrigerator: 24 hours
 - . Freezer compartment in refrigerator: 48 hours
 - . Freezer :
 - 6 °C: 2 days
 - 12 °C : 1 month
 - 18 °C: see expiry date
- *Warning:*
 - . Never refreeze thawed products
 - . Although every care has been taken to remove cherry stones, some may remain.



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- Cooking instructions:

. Place the desired amount of fruit in a bowl and leave to thaw in the refrigerator until defrosted. Once defrosted, keep refrigerated and use within 24 hours.

9. Allergens

Allergen	Present ?	Concentration
Cereals containing gluten (e.g. wheat, rye, barley, oat, ...) and products thereof	No	
Crustaceans and products thereof	No	
Eggs and products thereof	No	
Fish and products thereof	No	
Peanuts and products thereof	No	
Soy and products thereof	No	
Milk and products thereof (including lactose)	No	
Shell fruits * and products thereof	No	
Celery and products thereof	No	
Mustard and products thereof	No	
Sesame seeds and products thereof	No	
Sulphur dioxide and sulphites, labelled as SO ₂ , at levels above 10 mg / kg or 10 mg / l	No	
Lupine and products thereof	No	
Molluscs and products thereof	No	

* almond (Amygdalus communis L.) , hazelnut (Corylus avellana) , walnut (Juglans regia) , cashewnut (Anacardium occidentale) , pecan (Carva



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illinoiesis (Wangenh.) K. Koch) , Brazil nut (Bertholletia excelsa) , pistachio (Pistacia vera) , Macadamia nut and Queensland nut (Macadamia ternifolia)

10. General declaration

We declare that our production areas are free of glass material.

We declare that under no circumstances the products and ingredients are treated with radiation or gas.